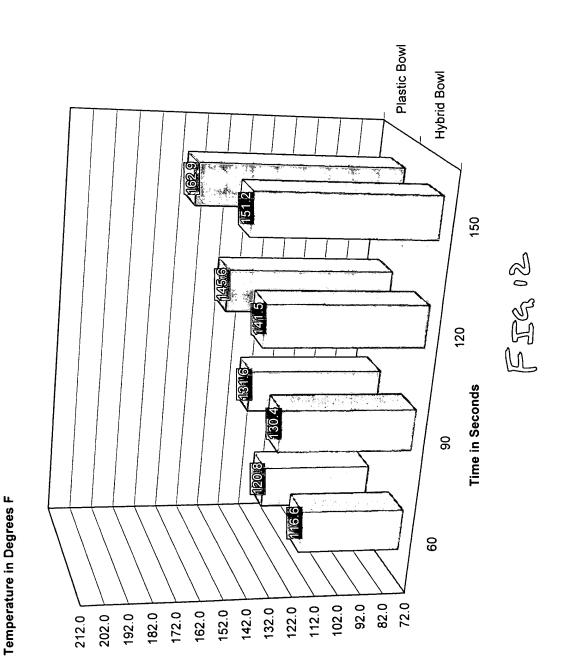
REPLACEMENT SHEET



Average Temperature Comparison Beef with Country Vegetable (thick)



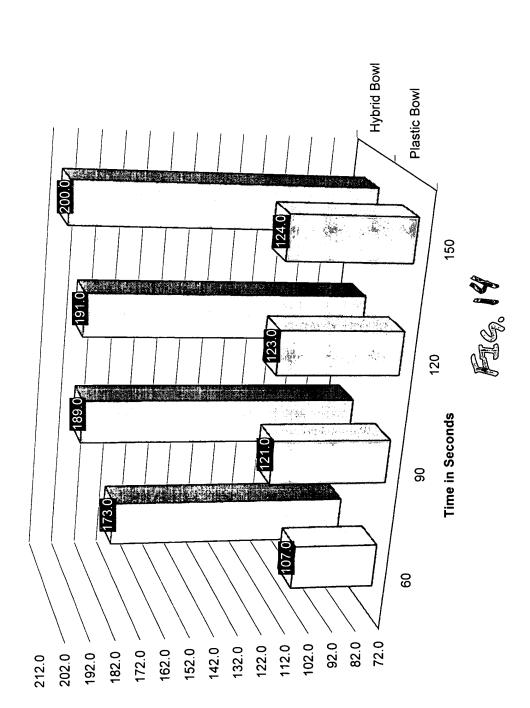
REPLACEMENT SHEET

Middle Top Temperature Comparison Beef and Country Vegetable (thick) Hybrid Bowl Plastic Bowl 161.0 150 151.0 120 134.0 Time in Seconds 8 76.0 **Temperature Degrees F** 8 82.0 72.0 142.0 112.0 102.0 92.0 132.0 122.0 152.0 172.0 162.0 182.0 202.0 192.0 212.0



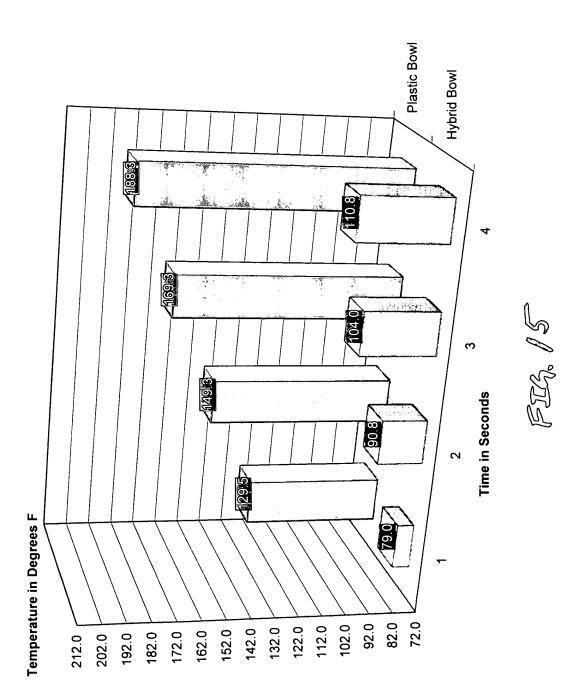
REPLACEMENT SHEET

Middle Bottom Temperature Comparison Beef and Country Vegetable (thick)

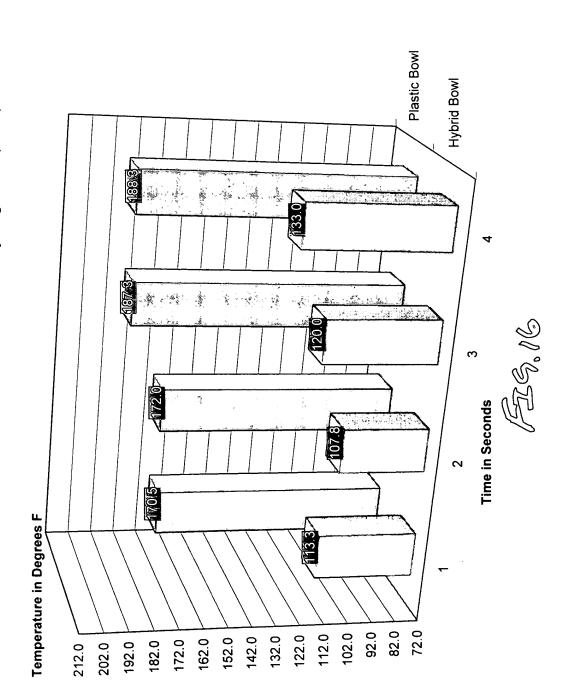


Temperature in Degrees F

Top Side Temperature Comparison Beef and Country Vegetable (thick)



Bottom Side Temperature Comparison Beef and Country Vegetable (thick)



-A- Plastic Middle Bottom -+- Hybrid Middle Bottom -e- Plastic Bottom Side --- Hybrid Middle Top → Hybrid Bottom side -a- Plastic Middle Top -e-Plastic Top Side -e- Hybrid Top side 160 150 140 Beef with Country Vegetable (thick) 130 120 Time in Seconds FIG. 17 110 8 8 2 8 72.0 172.0 82.0 -112.0 212.0 202.0 192.0 182.0 162.0 152.0 142.0 132.0 122.0 102.0 92.0 Temperature in Degrees F

Heating Test Comparison Plastic vs. Hybrid Bowl